

BRUNCH AT TATTU

55.00PP

INCLUDES FREE-FLOW OF SELECTED COCKTAILS FOR 90 MINUTES*

WAVE ONE

AROMATIC DUCK SPRING ROLLS (H) Cherry hoisin sauce.

PAN SEARED PORK DUMPLING Black pepper pork.

WAVE TWO

WOK FIRED ANGRY BIRD (N) Chicken, roasted chilli pepper, cashews and sesame honey soy.

WHITE MISO SALMON Pickled ginger and cucumber salad.

STEAMED JASMINE RICE 6 (H)

COCKTAILS

TIGER ESSENCE Sloe Gin, grenadine, pineapple.

FLIGHT OF THE PHOENIX Vodka, Blue Curacao, poppy, apple.

*IN ACCORDANCE WITH DRINKING RESPONSIBLY, EACH GUEST PARTAKING IN BRUNCH WILL BE ABLE TO ORDER UP TO 5 DRINKS ONLY WITHIN 90 MINUTES

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PEKING DUCK PANCAKES (#)	17.00 PP	CARAMEL SOY AGED STEAK
Szechuan, cucumber and spring onion. (serves 2–4)		UK premium aged beef, shiitake, ginger and asparagus. <i>(serves 2)</i>
TENDERSTEM BROCCOLI 🛛 🐨 🕀	7.50	CHINESE GREEN BEANS (6) (H)
Black sesame and truffle.		Sweet soy and roasted garlic.

 (w)
 Vegan option available, ask your server
 (v)
 Vegetarian
 Spicy dish
 (v)
 Contains nuts
 (H)
 Halal option available, ask your server

 Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

CHERRY HIGHBALL Tequila, cherry, soda, lime.

BUTTERFLY PEA SPRITZ Gin, pink grapefruit soda, Butterfly pea.

12.50 PP

7.50

BRUNCH

TATTU

VEGETARIAN

55.00PP

INCLUDES FREE-FLOW OF SELECTED COCKTAILS FOR 90 MINUTES*

WAVE ONE

WILD MUSHROOM AND BLACK (V) (H) TRUFFLE SPRING ROLLS Sweet & Sour soy.

SESAME SALAD (%) (H) Kohlrabi, crispy eddo and pink radish.

WAVE TWO

KUNG PO TOFUImage: Second second

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COCKTAILS

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